



Current Topics in Southern Oregon Wine Making
Presents
A Technical Symposium

Secure & Amplify Fruit Aroma in Wine

Tuesday, May 20, 2014 ~ 1:00pm to 5:00pm
plus Wine Social from 5-6pm

The Lang Center at Umpqua Community College ~ Roseburg, OR

AGENDA

1-1:50 pm: Eric Herve, ETS Laboratories

The role of glutathione in preserving fresh varietal and fruity aromas in wine. Grape cultivation and anaerobic vs. aerobic winemaking to enhance wine aromatics. Monitoring and testing programs to boost glutathione release.

1:50-3 pm: Rick Mafit, Scott Labs

Commercial yeast strain choice and the potential impact on wine aromatics. This session will include a tasting of several wines produced with different yeast strains from Scott Labs' trials to exemplify variation.

3-4 pm: James Osborne , Oregon State University

The role of native yeast in development of wine aromas and the interactions of native with inoculated yeast.

4-5 pm: Winemaker Panel Discussion

Guest winemakers discussion of preferred yeast for different varieties, inoculation vs. native, yeast strain experiments, etc.

No-Cost Register REQUIRED ~ www.sowicellars.com
or contact us at (541) 440-4629 ~ sowi@umpqua.edu